
MAINS

BEER BATTERED FISH and SHOESTRING FRIES | \$29 ^(GFA)
mixed leaf salad, house-made tartare sauce

PESTO, HERB AND PARMESAN CRUSTED PORTOBELLO MUSHROOMS | \$29 ^(V) ^(GF)
pea puree, roast kumara, baby carrots, confit onions, slow roast tomato

CRISPY TWICE COOKED PORK BELLY | \$35 ^(GF)
creamy garlic mash, braised red cabbage, green beans, pancetta batons, cider jus

CHICKEN ROULADE BACON WRAPPED w/ spinach, cashews and mozzarella | \$37 ^(GF)
potato galette, pepperonata, grilled asparagus with parmesan, chicken jus

SLOW COOKED BEEF SHORT RIB | \$37 ^(GFA)
truffled mushroom and pancetta penne gratin, baby carrots, green beans, shiraz jus
(GF – swap gratin for creamy garlic mash)

ROAST DUCK BREAST | \$38 ^(GF)
shredded confit duck leg slaw, bean sprouts, crushed peanuts, fried shallots, micro coriander,
five spice hoisin, chilli and lime

EXPLEO LAMB T-BONE | \$38 ^(GFA)
eggplant puree, grilled courgette and capsicum pilaf, crumbed lamb shoulder and onion croquettes,
mint salsa verde

HEREFORD PRIME SCOTCH FILLET (260g) | \$41 ^(GFA)
herbed new potatoes, warm broccolini, roast capsicum, pumpkin seeds and bacon salad, onion rings
and creamy peppercorn sauce

SIDES

creamy garlic mash | \$8 ^(GF)

house-made slaw with red cabbage, baby spinach, toasted walnuts | \$8 ^(GF)

mixed leaf salad with shaved parmesan | \$8 ^(GF)